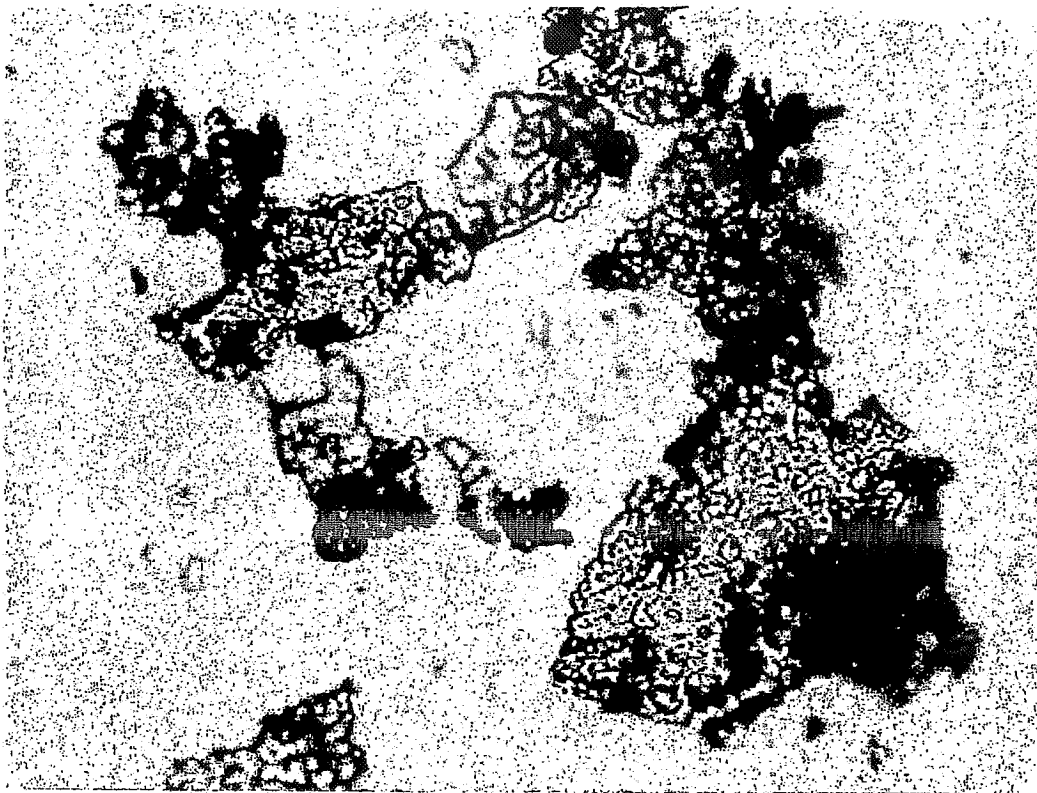


1/6
FIG. 1

Present invention			JPA 1984-210861
Soybeans			Soybeans
Selection/ Peeling	Whole soy milk for a soybean milk product	Whole soy milk for a soybean curd product	
Soaking	1~10 min. 60~90°C	1~10 min. 60~90°C	Soaking Over 12 hrs. 5~30°C
Milling (adding water)	20~30°C	90~98°C	Milling (adding water) Room temp. 0.1~500 μm
Heating/ Cooling	90~100°C 3~7 min.	55~65°C 3~7 min.	Heating 0~100°C less than 10 min.
Micronization I	600 bar	500 bar / 500 bar	Micronization 400~1000 bar Vegetable oil, emulsifying agent
Micronization II	700 bar	600 bar / 600 bar	
Micronization III	800 bar	800 bar / 700 bar	Whole granular soybean milk
Micronization IV	800 bar	800 bar / 800 bar	Whole granular soybean milk product
Micronization V	800 bar	800 bar / -	
Whole soybean milk	25~35 μm	30~40 μm	
Soybean milk product			

2/6

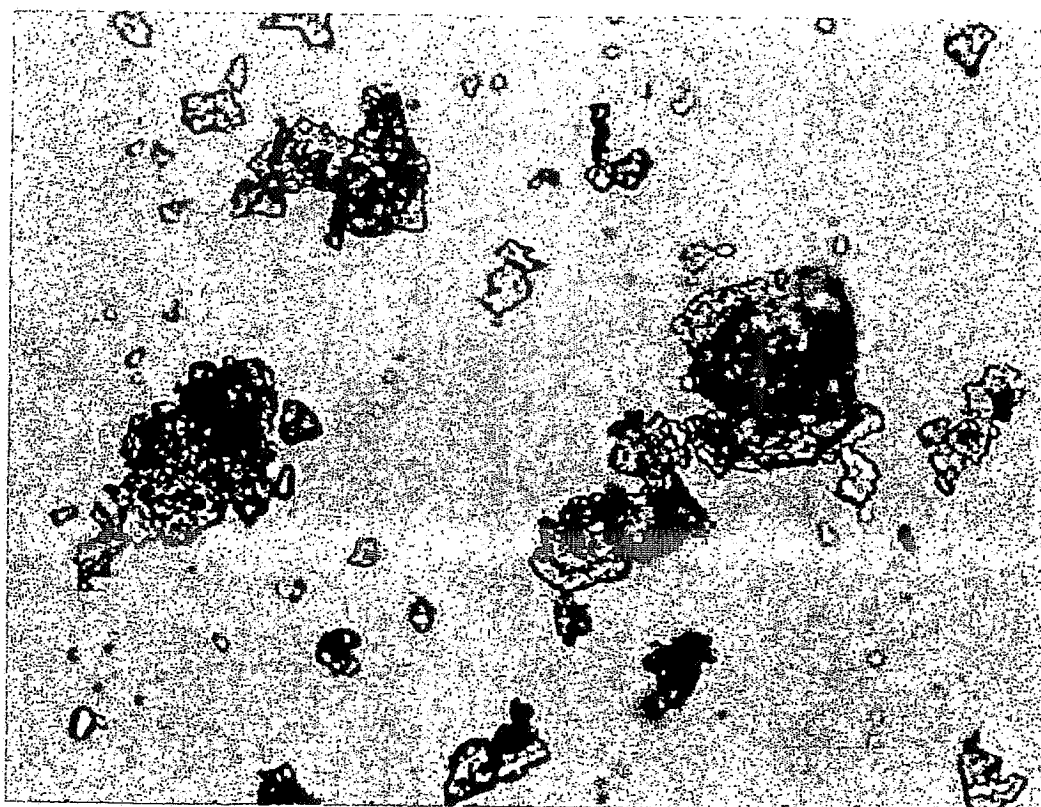
FIG. 2A



10 μm

3/6

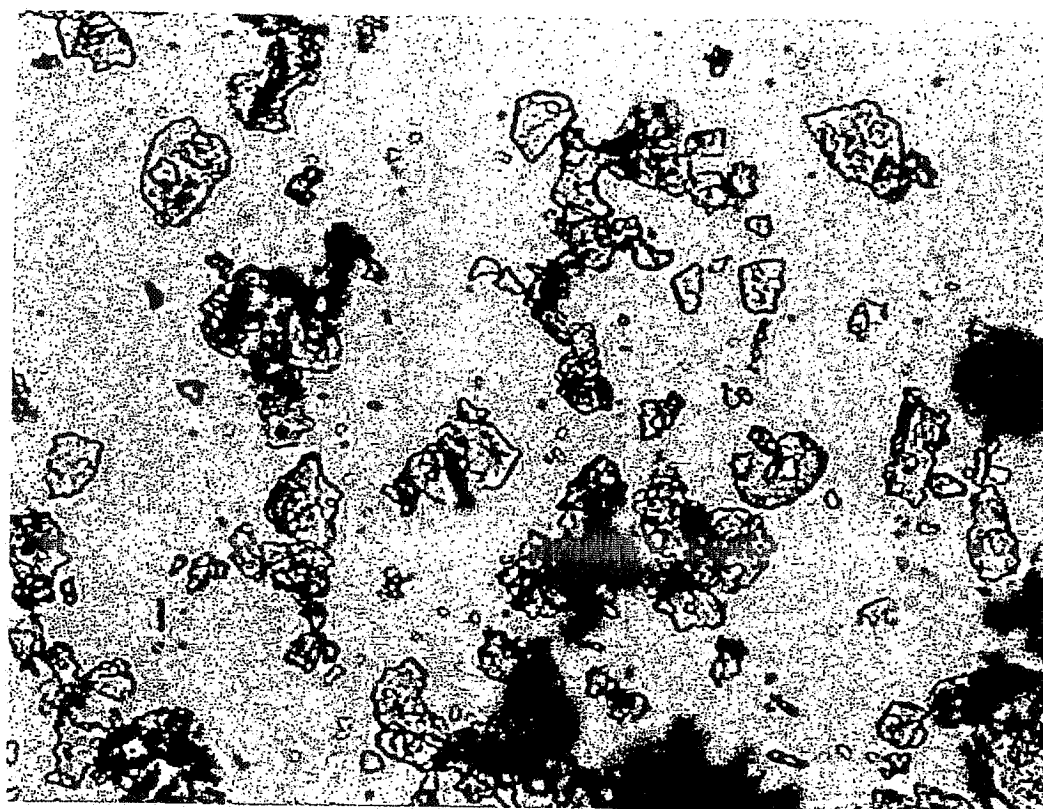
FIG. 2B



10 μm

4/6

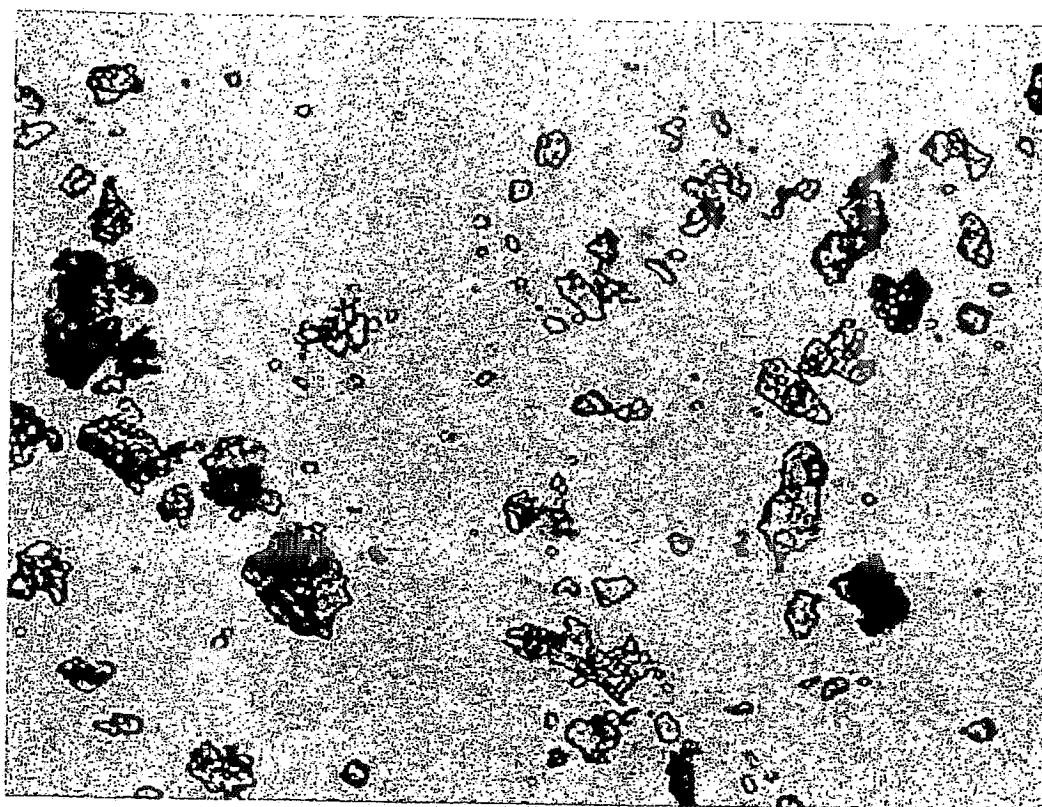
FIG. 2C



10 μ m

5/6

FIG. 2D



10 μ m

6/6
FIG. 3